

SUMMARY

The invention relates to the dough and pancake industry, and all new industries wherein a product undergoes nixtamalization. The invention more particularly relates to a rotary reactor for nixtamalization, having a better capacity for homogenization of the reagents in both the process and product. The advantages of reactors included in the invention when compared to prior art is that they enable a higher degree of homogenization of the trinomial water, lime and product to be nixtamalized and make it possible to control the homogenization operation of the trinomial without damaging the soft grains and to achieve homogenization of the temperature throughout the entire mass of the product. Structurally speaking, the reactors according to the present invention are characterized in that they are made up of a center chamber surrounded by a series of jackets, including one longitudinal end at a given height, and another longitudinal opposite end at a lower height, wherein the longitudinal line of the reactor forms an angle which is selected between 15° and 30° in relation to the horizontal.